

Fall 2013

Alumni Wine Dinner

Campus House

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Buffalo State Alumni Wine Dinner

1st Course

Tomato Vodka Gnocchi

Topped with basil and shaved pecorino romano

Wine Pairing; Vega Murillo Tinta de Toro 2011

2nd Course

Frenched Chicken Saltimbocca

Over an Arugula and fresh mozzarella salad with a lemon
thyme vinaigrette

Wine Pairing; Colosi Bianco Sicialia 2012

3rd Course

Chocolate Grand Marnier Gelato or Mojito Sorbet

Paired with assorted ports and after dinner cocktail

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